



# Grilled Vegetable Gazpacho

Makes: 10 servings

Total Time: 45 minutes

- 4 large garlic cloves, unpeeled
- 2 large red bell peppers, cored and quartered
- 2 large yellow bell peppers, cored and quartered
- 2 medium zucchini, sliced lengthwise 1/2-inch thick
- 1 large white onion, cut into 1/2-inch slabs
- 2 ears of corn, husked
- 2 tbsps vegetable oil
- Kosher salt and freshly ground pepper
- 1 1/2 tsp ground cumin
- 1/2 tsp crushed red pepper
- 2 cups tomato juice
- 1/2 cup fresh orange juice
- 3 tbsps fresh lemon juice
- 2 tbsps red wine vinegar
- 1/4 cup chopped cilantro

## Garnish:

- 1/2 pound heirloom cherry tomatoes, quartered
- 2 scallions, thinly sliced
- 1 tbsp minced chives
- 1 tbsp red wine vinegar
- 1/4 cup olive oil
- Flaky sea salt & freshly ground pepper

12 1/2"-thick slices crusty bread

Light a grill. Thread the garlic cloves onto a skewer. Lightly brush the garlic, bell peppers, zucchini, onion and corn with the vegetable oil and season with salt and pepper. Grill the vegetables over moderately high heat, turning frequently, until lightly charred and crisp-tender, about 10 minutes. Transfer the peppers to a bowl, cover with plastic and let steam for 10 minutes.

Meanwhile, remove the garlic cloves from the skewers, peel them and transfer to a large bowl. Using a large serrated knife, cut the charred corn kernels into the bowl. Peel the peppers and add them to the bowl along with the zucchini, onion, cumin, crushed red pepper, tomato juice, orange juice, lemon juice and vinegar.

Working in batches, puree the vegetable mixture in a blender or food processor (see Chef's Note). Pour the gazpacho into a clean bowl and season with salt and pepper. Cover and refrigerate until chilled, about 2 hours.

Just before serving, make the garnish by combining all of the ingredients. Season to taste with flaky sea salt and ground pepper. Let sit.

Heat the grill over high heat. Drizzle the bread with a generous coating of olive oil. Season each side with a pinch of salt. Grill the bread for a minute or two until charred and crisp on both sides.

Stir the cilantro into the gazpacho. Ladle the soup into bowls, garnish with the tomato mixture and serve with grilled bread.

Chef's Note:

Purée the gazpacho to your desired degree of smoothness. You can leave it chunky or creamy...it's your choice!

Recipe adapted from Food&Wine